

Spring Dinner Menu

This is the story of the meal you are about to enjoy, a *homage* to our ever-evolving journey at Altitude. Created seasonally by Executive Sous Chef Michele Menegazzi and his team, our menu has *sustainability* as its guiding star. Behind each dish, you'll find at least one *native* Australian ingredient and an *artisan* passionate about their harvest. Experience our award winning wine list curated by Executive Sommelier Shun Eto that *celebrates* bounty of Australian viticulture. We hope this story stays with you long after the final plate is served.

TWO COURSE — 110 ☹1096

THREE COURSE — 135 ☹1344

ADDITION *Supplement*

EAST 33 SYDNEY ROCK OYSTER | 8 EACH
Natural, Lemon, Mignonette, Pink Pepper (gf, df)

AQUATIR CAVIAR TARTLET 5gr | 25
Egg Yolk Gel, Seaweed Chantilly, Kombu

BLAZQUEZ JAMON & BRIOCHE | 25
Brown Butter Brioche, Ibérico Jamón de Bellota, Pea Cream

AQUATIR CAVIAR 30gr | 185
Blinis, Chives, Crème Fraîche, Egg White & Yolk

AQUATIR CAVIAR 50gr | 285
Blinis, Chives, Crème Fraîche, Egg White & Yolk

ENTRÉE

CAJUN TUNA TATAKI

Katsuobushi, Cajun, Pimentón, Rouille, Watermelon, Heirloom Tomato, Karkalla, Finger Lime (gf, n)

SMOKED SCALLOPS

Pancetta, Baby Gem Lettuce, Ham Hock, Broad Bean, Lemon Aspen Velouté, Basil Oil (gf)

YAMBA PRAWN

Tempura Batter, Apple, Curry Syrup, Lime Aioli, Ice Plant, Sesame (df, n)

SCORCHED WAGYU EYE ROUND

Textures of Potato, Fermented Chilli, Salsa Verde, Young Garlic Shoots, Lemon Pepper, Saltbush (gf, n)

SHANGRI-LA HONEY GLAZED DUCK BREAST

Duck Leg Croquette, House-made Lao Gan Ma, Davidson Plum, Warrigal Greens, Mustard Greens, Perilla (n)

ROASTED CAULIFLOWER

Romesco Purée, Almond, Smoked Currant Tomatoes, Preserved Lemon Oil, Sunrise Lime, Zhoug (ve, n)

VIALONE NANO SPRING RISOTTO

Spring Greens, Stracciatella, Grana Padano, Spring Onion, Watercress, Mint (v)

MAIN COURSE

KURRIMINE BEACH CORAL TROUT

Smoked Paperbark, Sunrise Lime, Kombu Corn Butter, Pickled Samphire, Ice Plant

CONDABILLA MURRAY COD

Scallop, Shimeji Fondue, Kipfler Potato, Pepitas Pesto, Lemon Aspen, Warrigal Pangrattato

KINROSS STATION HAMPSHIRE DOWNS LAMB SADDLE

Lamb Shoulder & Apricot Terrine, Minted Peas, English Spinach, Preserved Lemon, Guinness Mustard, Arugula (gf)

BROOKLYN VALLEY STRIPLOIN MBS 3+

“Manly” Mushroom, Braised Shallot, Tuscan Kale, Dutch Carrot, Coffee Braised Wagyu Short Rib, Enoki Crumble, Pepperberry Jus

FREE RANGE CHICKEN DIAVOLO

Textures of Corn, Bamboo Shoots, Kale, Myrtle Pangrattato, Diavolo Sauce

BUSH TOMATO GNOCCHI

Heirloom Tomato, Grilled Zucchini, Vannella Ricotta, Wild Spinach, Burnt Leek, Pedro Ximénez (v)

SUPPLEMENTARY MAIN *additional*

PORTORO RIB EYE DELMONICO MB 4+

Angus and Hereford Breeds

Grass-fed and grain-finished for 90 days, sourced from Yambinya Station, NSW - Victoria border, 600gr

| 110

To share between Two | 55

TAJIMA WAGYU RUMP MB 8+

From Southern NSW, these Wagyu cattle are nourished on a premium Japanese diet for a over 350+ days, 400gr

| 40

SIDE DISHES *additional*

Crispy New Season Potatoes, Harissa Aioli, Lemon

| 15

Sautéed Broccolini, Café de Paris, Almond (n)

| 15

Butter Lettuce, Stracciatella, Tarragon, Macadamia (n)

| 15

Cucumber, Cornichon, Guindillas, Salsa Verde, Cashew Hummus (n)

| 15

DESSERT

IRONBARK HONEY BRÛLÉE

Roasted Barley Chocolate Genoise, Tasmanian Whisky Stewed Prune

BLOOD ORANGE MOUSSE

Quandong, Citrus Crumble, Blood Orange Sorbet (ve, gf)

RAINFOREST LYCHEE VACHERIN

Rainforest Lychee Sorbet, Meringue, Mascarpone Gelato, Sorrel (gf)

AUSTRALIAN CHEESES

Beetroot & Fennel Crisp, Red Centre Lime Marmalade, Muscatel

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts

